

Leopards Leap Cabernet Sauvignon 2012

Ominant aromas of fruitcake are joined by elements of ripe dark plum with playful nuances of tobacco.

Enjoy this wine with rich red meat dishes such as Beef Bourguignon and Coq au vin. Savour with fruit cake or other desserts containing hints of cinnamon or cloves.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Franschhoek

analysis : alc : 13.5 % vol rs : 3.2 g/l pH : 3.51 ta : 5.71 g/l

type : Red **style :** Dry **body :** Full

pack : 0 **size :** 0 **closure :** 0

about the harvest : Grapes came from Perdeberg and Swartland regions. Grapes picked at 26.6 degrees Balling.

in the cellar : Standard fermentation with selective yeast accompanied by pump-overs and punch-downs at 28 to 30 degrees Celsius. Extended skin maceration, pressed and post-fermentation malolactic.



Leopards Leap Family Vineyards

Franschhoek

021 876 8002

www.leopardsleap.co.za